

# DINNERLY



## Pesto Chicken Risotto

with Oven-Roasted Tomato



35 minutes



2 Servings

Our cheat's method for cooking risotto means less time slaving over a hot stove. While chicken and tomatoes roast in the oven, get the rice simmering on the stove. Once creamy and tender, stir in pesto and, hey presto, it's ready!

## WHAT WE SEND

- 1 onion
- 1 tomato
- 2 chicken-style stock cubes
- 50g basil pesto <sup>7,15</sup>
- 1 large free-range chicken breast fillet
- 150g arborio rice

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 500ml (2 cups) boiling water
- 1½ tbs olive oil
- 20g butter <sup>7</sup>
- 60ml (¼ cup) milk <sup>7</sup>

## TOOLS

- oven tray
- baking paper
- medium saucepan with lid

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 840kcal, Fat 43.6g, Carbs 68.0g, Proteins 42.0g



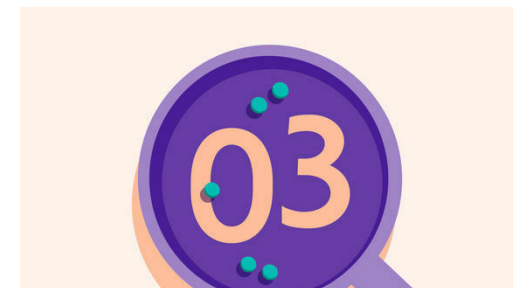
### 1. Prep ingredients

Preheat the oven to 190C. Line an oven tray with baking paper. Finely chop the **onion**. Cut the **tomato** into wedges. Crush or finely chop **2 garlic cloves**. Crumble **1 stock cube\*** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to dissolve.



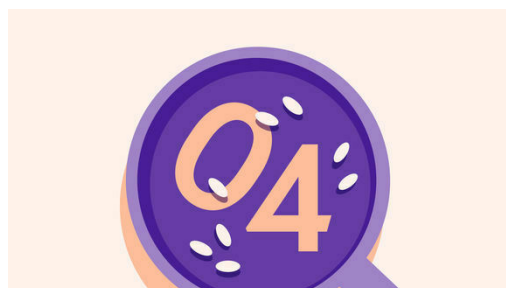
### 2. Bake chicken and tomato

Combine **1 tbs pesto** and **1 tbs olive oil** in a large bowl and season with **salt and pepper**. Add the **chicken** and turn to coat. Put the chicken and **tomato** on the lined tray. Drizzle the tomato with **2 tsp olive oil** and season with **salt and pepper**. Bake for 18-20 mins until the chicken is cooked through.



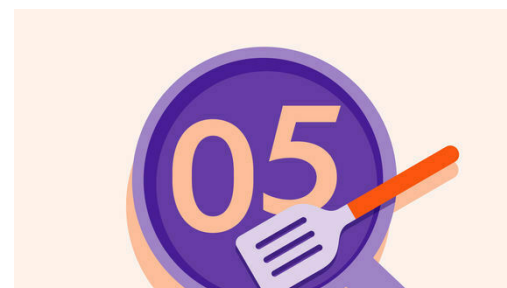
### 3. Start risotto

Meanwhile, heat the **butter** in a medium saucepan over medium heat. Cook the **onion** and **garlic**, stirring occasionally, for 3 mins or until softened. Add the **rice** and cook, stirring, for 1-2 mins until the grains are coated.



### 4. Finish risotto

Add the **stock** and **60ml (¼ cup) milk** to the rice mixture and stir to combine. Reduce the heat to low and cook, covered, for 15 mins or until most of the liquid is absorbed and the rice is almost tender. Increase the heat to medium and cook, uncovered, for a further 1-2 mins until the liquid is absorbed.



### 5. Add pesto and serve up

Stir the **remaining pesto** into the risotto. Taste, then season with **salt and pepper**. Remove the pan from the heat. Slice the **chicken**. Divide the **risotto** among bowls and top with the chicken and **roasted tomato**. Drizzle with the tray juices and enjoy!



### 6. Kitchen 101

Risotto is best served immediately after cooking, as the rice will continue to soak up the liquid and may become stodgy. If this happens, simply add a little extra boiling water to loosen the rice.